



## Perspectives in Foodservice from Europe

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Food plays a vital role in some of the grand challenges that modern societies are struggling against. Food consumption accounts for one third of man-made climate impact and food plays an important role in the etiological pathways involved in the development of obesity, overweight, diabetes type II as well as other diet related disorders. Both of these serious challenges are addressed in a growing number of policy papers from the OECD, European Union, Council of Europe, WHO, UN Climate Panel etc. as well as from national government bodies across Europe.. These documents all call for action in relation to healthier eating and more sustainable consumption and since eating out of home accounts for a considerable and increasing part of our food intake in the modern society it is obvious that the challenges needs to be addressed by all public actors involved in the food supply chain including the out of home eating sector. Especially the institutional part of this sector – the public foodservice - cost sector catering - has an important role to play. This sector is responsible for one or more of the daily meals for large part of the population that eat in canteens, at hospitals, schools, kindergartens, institutions etc. An in many countries the role that food plays as a part of the public welfare provision is increasing. This paper looks at the implications of the grand challenges for the food service sector with emphasis on the public food systems. It aims at answering some of the questions that public food is facing in modern society. Can we continue to regard the food service as only a provider of food and meals? Or can we take an extended view and look at the potential for learning experience. Do we need to rethink food in the public sphere and consider them as more complex and look at them in a systems perspective? And can food service take on an increased responsibility when it comes to counteracting obesity and at the same time play an active role in protecting environment and climate mitigation? Are the semi professions responsible for the different tasks in food service equipped with adequate competencies to meet the new challenges? The paper takes as a point of departure the notion of settings as defined in the Ottawa charter and looks at the role that public spaces and arenas where foodservice plays a role in relation to health seen from a health promotion and education perspective. It continues to the idea to explore the notion of food scapes and its application as a conceptual framework to the analysis of the food service sector.